



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

JIN C. LIN
BEST BUFFET INC
8564 W BROWN DEER RD
MILWAUKEE, WI

4/26/2012

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	<ol style="list-style-type: none">1. Raw beef is thawing on the clean drain board. There is a pot of mushrooms on the clean drainboard. Do not prepare or store any food items on the clean drainboard. This area must remain clean and sanitized at all times to prevent contamination.2. The ice shoot on the self service Coke machine has mold and slime buildup. Ensure this gets cleaned and sanitized as often as necessary to maintain clean and prevent contamination.	4/26/2012
3-501.16	<p>The following items on the buffet line are at inappropriate hot holding temperatures:</p> <ol style="list-style-type: none">1. Egg Rolls @ 125F2. Chicken Teriyaki @ 110F3. Chicken Meatball @ 110F4. Fish Fillet @ 122F5. Pork Shrimp Dumplings @ 119F6. Egg drop soup @ 126F7. Fried Dumplings @ 117F8. Cod @ 99F9. Hot Dogs @ 112F <p>Potentially hazardous food must be held hot at 135 degrees or above.</p>	4/26/2012



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| 3-501.16 | The following food items on the buffet are held at inappropriate cold holding temperatures:
1. Cut cantalope @ 46F.
2. Cooked Shrimp @ 42-53F.
3. Crab Sushi @ 54F
Potentially hazardous food must be held cold at 41 degrees or below. | 4/26/2012 |
| 4-501.11 | 1. The base cove at near the walk in cooler and freezer is failing. Either repair or replace base cove to code using approved materials.
2. The floor in the walk in cooler has been repaired using stainless steel patches. This is not an approved material and is failing. Properly repair or replace walk in cooler floor using approved materials to code. | 5/10/2012 |

Notes:

1. Remove the home-style 'Raid' from the premise. Only licensed pest control agents are allowed to administer chemical pest control substances.
2. A dirty disposable plastic container is being used to scoop sugar on the cook line. Discontinue using disposable plastic containers as scoops. This is not manufactured to be a scoop and is not made for reuse. To prevent contamination use a scoop with a handle and ensure handle is not submerged in the product.
3. Remove the cardboard on the shelves on the cook line. These cannot be cleaned and are a source for grease accumulation and pest harborage.
4. The wire rack in the kitchen holding the toaster oven has much dirt, grease, and dust build up. This must be cleaned as often as necessary to maintain clean.

On 4/26/2012, I served these orders upon JIN C. LIN by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature